



BÂTONNAGE Plus Structure

Yeast that develops body, and covers herbaceous flavors in red wines



→ TECHNICAL DESCRIPTION

Bâtonnage Plus Structure is a complex product composed by yeast derived polysaccharides, ellagic tannins from toasted oak and gum Arabic. Thanks to its characteristics, it promotes fruity and chocolate-like aromas of red wines, while hiding the vegetal notes of Methoxypyrazines present in certain varieties.

Its utilization at the end of the alcoholic fermentation allows prolonging the anti-oxidizing action carried out by SO₂. At the same time, the activity of **Bâtonnage Plus Structure** prevents the formation of mercaptans and enhances the bouquet of the varietal. When used in red or rosé fermentations, it helps the stabilization of the color.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Preparations of yeast cell walls, gum arabic, ellagic tannins.

→ DOSAGE

From 10 to 40 g/hL (1-3 lbs./1000 Gal).

→ INSTRUCTIONS FOR USE

Re-hydrate in warm water (35°C/95°F) or wine, for 1/2 hr. before mixing. Then add directly to the tank or barrel. Once homogenized it doesn't need further stirring. Some particles derived from the yeast cells are not completely soluble so a good racking or filtration are needed before bottling. Wait at least two weeks before sterile filtration.

→ STORAGE AND PACKAGING

Batonnage Plus Structure can be stored at room temperature and low humidity for two years.

5 kg net bags.

Reference: BATONNAGE_Plus_Structure_TDS_EN_0230516_OENO_Australia

